



Mama P's Recipes

Organic Gourmet Seasonings



Mama Patierno's Change This Text

Made with [Mama Patierno's Seafood, Poultry & Meat Seasoning](#)

You may be familiar with Polish or Hungarian Noodles and Cottage Cheese (or Pot Cheese). Mama loved making this dish but discovered that sprinkling on her own blend of [Seafood Seasoning](#) dramatically altered this tasty dish to an entirely new level. Together with corn-on-the-cob and your favorite cod, tuna, or lobster tail, also seasoned with Mama's Seafood Seasoning, this will easily become a new family favorite.



Ingredients:

- 1 tbs Mama Patierno's Seafood, Poultry, & Meat Seasoning
- Extra Wide Egg Noodles 12 to 16 oz
- 24 oz large curd cottage cheese
- 16 oz sour cream
- 2 tbs butter
- 1 tsp salt
- ½ tsp fine black pepper
- 2 tbs Parmesan Cheese
- 4 Lobster Tails, or 1 to 1 ½ lbs cooked and peeled shrimp or 4 tuna steaks

How to make

- Let the cottage cheese and sour cream warm to room temperature.
- Boil the egg noodles in a pot for 7 minutes then drain noodles in a colander.
- While the noodles are in the colander add the butter to the hot pot and when melted add the sour cream and cottage cheese.
- Add the egg noodles back to the pot and stir.
- Add the salt, black pepper, parmesan, and Mama's
- Seafood Seasoning and stir. Add more salt, pepper, parmesan, and seafood seasoning to taste if desired.

OPTIONAL:

1. Mix in chunks of lobster, fish or shrimp seasoned with Mama's Seafood Seasoning.
2. Add more Seafood Seasoning and Parmesan to the noodles in the bowl if desired.
3. Add minced onions to the pot with the melting butter if you like onions.

Don't forget to add the buttered corn-on-the-cob with Mama's Seafood Seasoning!

